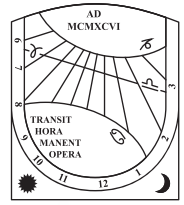


# RONFINI



## Valdobbiadene Docg Prosecco Superiore

*Dry - Rive di Col San Martino*

### TECHNICAL INFORMATION

#### Area of production

Valdobbiadene Docg hills - Vineyards of Col San Martino

#### Soil

Morainic hills, clayey, often calcareous

#### Type of grapes

Glera with Verdiso, Bianchetta e Glera lungo

#### Vinification

The must obtained through soft pressing of grapes, setting of must, fermentation at controlled temperatures.

Contact with fine lees in stainless steel tank for 1 month

#### Foam formation

Italian method in pressure stainless steel tank for 60 days

### TECHNICAL DATA

Alcohol	11,5 %
Sugar residue	19 g/l
Acidity total	6,5 g/l
Pressure 20 °C	4,5 bar

### ORGANOLEPTICAL FEATURES

#### Presentation

Straw yellow with light green notes

Large and persistent mousse

Perlage fine and continuous

#### Perfume

Elegant and complex, mature fruit and notes of field flowers

#### Palate

Structured, sapid and persistent

### FOOD AFFINITIES ACCOMPANIMENT

Ideal for every occasion, excellent with dry biscuits and almonds

**Serving temperature:** 6 - 8 °C

